Espresso machine E6

User manual

schaerer®
celebrating coffee competence

March 2005 - Version 01

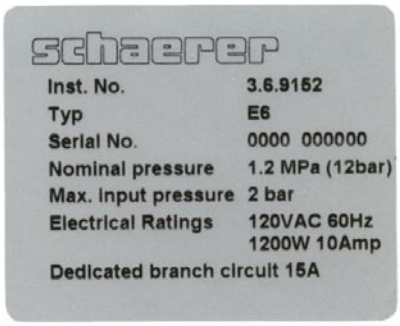
Additional safety information

This Symbol requires special attention. It will inform you in detail on the safety instructions, commissioning, usage, operation, handling and programming of the espresso machine E6.
It contains important safety instructions to ensure safe use and operation.

This symbol indicates a risk of fire and/or to life and health due to electric shock. Work on electric system must be carried out by authorized service personnel only. The supply voltage must comply with the information given on the machine's serial plate.
Never open the machine or expose its internal parts.

STOP **Read the safety instruction chapter, page 9 to 14 inside this user manual.**

WARNING
RISK OF FIRE AND ELECTRIC SHOCK
DO NOT OPEN
WARNING, TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE COVER (OR BACK)
NO USER-SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONEL ONLY



ATTENTION

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Espresso machine E6

User manual

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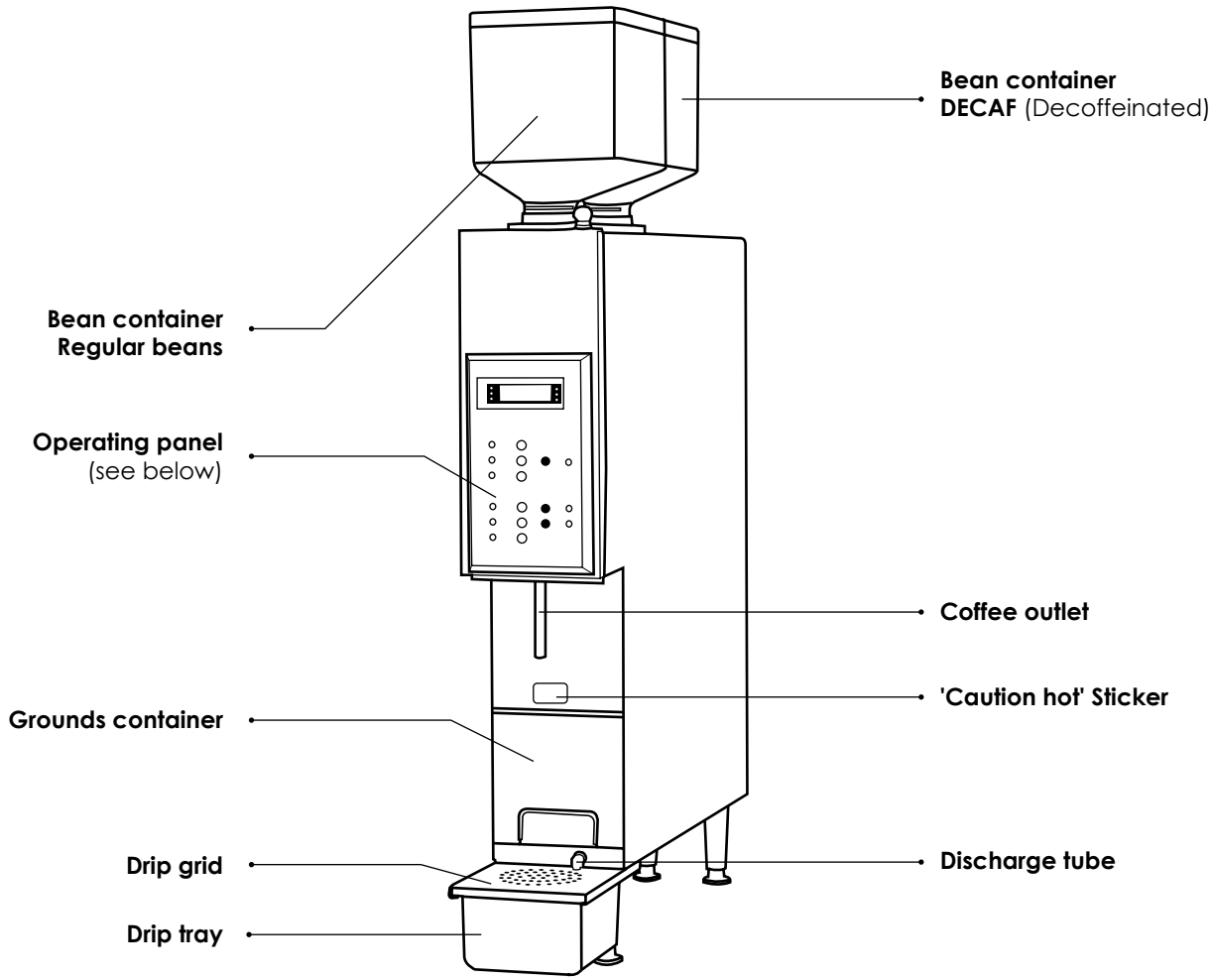
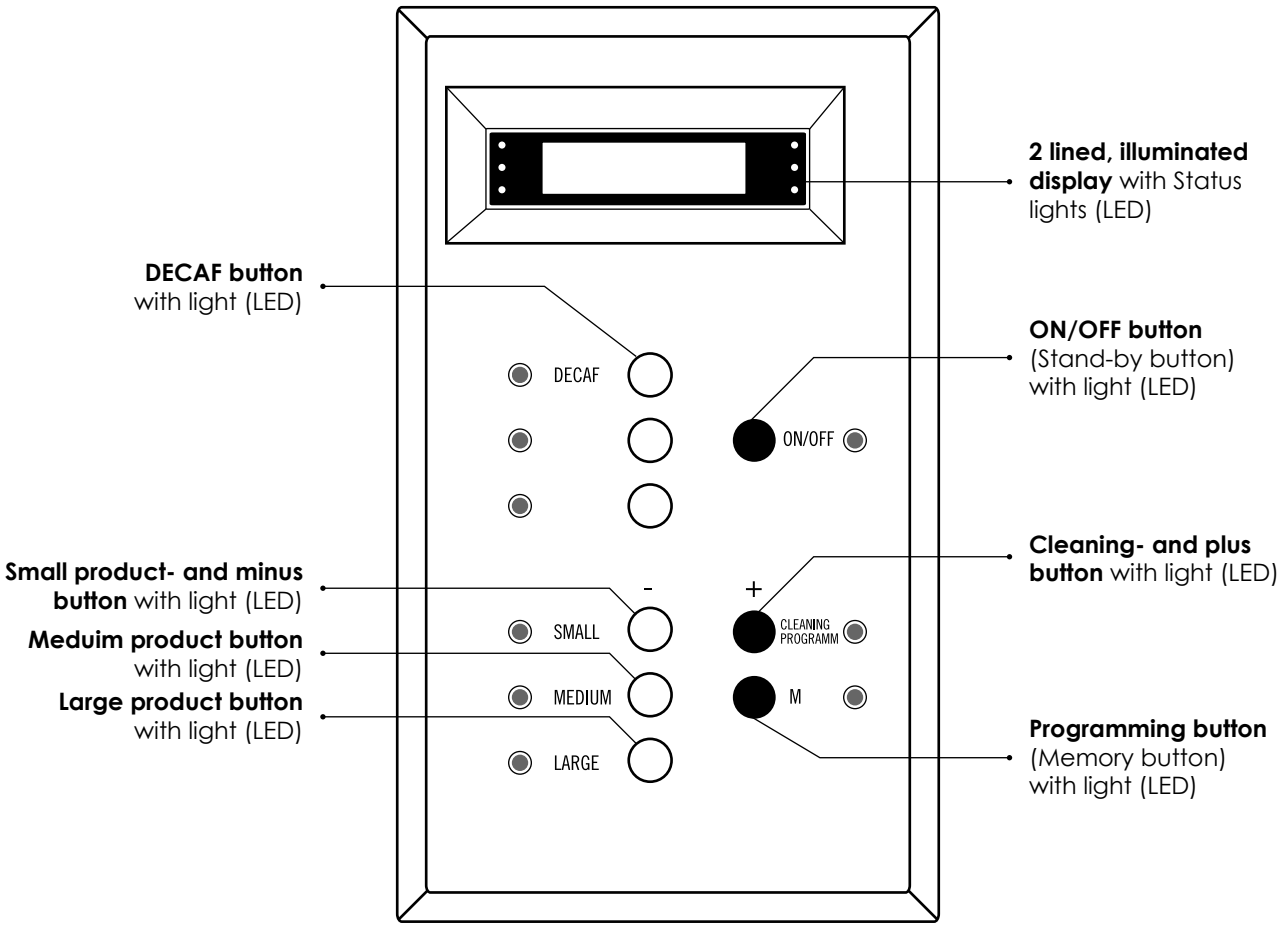
All information, illustrations, and specifications in this manual are based on the latest product information available at the time of publication approval.
M. Schaerer Ltd. reserves the right to change the content at any time without any prior notice.

In case of disagreement (e.g. wrong translation) the English document is our reference!

Note that the pictures and display messages shown inside this manual are only examples!
Your machine and display messages may look different due to the options we offer.


Bean container
DECAF (Decoffeinated)
Bean container
Regular beans
Operating panel
(see below)
Coffee outlet
'Caution hot' Sticker
Grounds container
Drip grid
Discharge tube
Drip tray


2 lined, illuminated
display with Status
lights (LED)
DECAF button
with light (LED)
DECAF
ON/OFF button
(Stand-by button)
with light (LED)
ON/OFF
Cleaning- and plus
button with light (LED)
Small product- and minus
button with light (LED)
Meduim product button
with light (LED)
Large product button
with light (LED)
-
+
SMALL
CLEANING
PROGRAMM
MEDIUM
M
LARGE
Programming button
(Memory button)
with light (LED)

Introduction

Welcome

With this new coffee machine, you have purchased a Swiss quality product especially designed for the catering trade.

This manual will inform you in detail on the programming, commissioning, usage and cleaning of your new machine. It also contains important safety instructions to ensure safe use.

Prior to commissioning the machine, carefully read the chapter "Safety instructions". The manufacturer rejects any liability for damages that are caused by improper usage of the machine.
Performance of the coffee machine depends to a great extent on proper usage and careful maintenance of the machine. We therefore recommend that you read all instructions carefully before commissioning the machine.
Keep the user manual at hand for future reference.

We trust you will enjoy using your new coffee machine!

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Safety instructions

This chapter warns about possible dangers when operating the machine. The information contained herein enables to recognize hazardous situations.

General

Prior to using the machine, read the operating instructions carefully.
Always comply with the local safety regulations and hygienic guidelines.
Be sure that only qualified personnel work with the machine!
Always keep this manual at hand!

Designated use

Use of the machine (including options and accessories) is subjected to the agreement on use and the general terms and conditions of M.Schaerer Ltd. The user manual is an integral part of the above agreement of use. Any usage other than within the limits specified herein shall be regarded as not in accordance with the designated use. The manufacturer shall not be liable for any resulting damage.

Safety symbols

The following symbols appear next to all safety instructions in this manual. Follow the instructions to the letter and proceed with outmost care.

This note indicates a risk of severe and/or fatal injury if specific procedural rules are violated.
Whenever you see this symbol in the operating manual, take all necessary safety precautions.

This note indicates a risk to life and health due to electric shock!

This note indicates possible damage to property as well as possible financial and statutory penalties (e.g. loss of rights to claim under guarantee, liability suits, etc.).

This section provides you with important information.

This section reminds you that all the beverages delivered by the machine are hot!

Prevention of accidents

In case of incorrect operation or misuse, one or more of the following might occur:

- Risk to life and health of the operator, third persons or animals that are in proximity to the machine,
- Risk of damage to machine and other property of the operator or of third parties,
- Inefficient performance of the machine.

Persons who are not familiar with these operating instructions, as well as children or persons under the influence of alcohol, drugs or medication may not operate the machine. On self-service units danger zones such as the coffee outlet, the steam pipe and the hot water outlet must be clearly labeled in such a manner that the warning is clearly visible to the customer.

Work on electric systems must be carried out by qualified engineers or technicians only.
The machine must be connected to a grounded and fuse-protected circuit in compliance with local laws and liability.
The country's or local safety rules and regulations apply.
Connection through a residual current operated circuit-breaker is recommended.
The supply voltage must comply with the information given on the machine's serial plate.

To prevent water damage caused by hose breakage, it is recommended to run the water supply line through a water stop valve.

Parts of the coffee outlets, the hot water outlet and the steam wand become very hot during product delivery and cleaning. Only touch the outlets at the specially designated protective elements.

Never open the machine or expose its internal parts!

Malfunctions must be repaired by a qualified technician only.

Only use original Schaerer spare parts.

Immediately report visible damages and leakages, damaged cables and plugs to an qualified technician and have them repaired or replaced.
In case of malfunctions or damage discontinue the usage of the machine and switch the machine to Stand-by mode. Disconnect from mains- and water supply!
Contact a qualified service technician!

When selecting cleaning agents, make sure that they are environmentally safe and bear no health risks. Comply with local disposal regulations.
Use cleaning agents recommended by the manufacturer.

Operational safety

Safety instructions during operation

The installation, programming, service and repair of the machine must be carried out by a qualified service technician.

The machine must be connected to the power supply system and drinking water lines in compliance with local laws and regulations.

STOP

Never insert the power plug into a power socket when wet!
Never touch the plug with wet hands.

STOP

- **The beverages delivered by the coffee machine are hot! To protect yourself against scalding, keep hands and other body parts away from the outlet area during the preparation and delivery of beverages.**
- **Parts of the coffee outlets, the hot water outlet and the steam wand become very hot during product delivery and cleaning. Only touch the outlets at the specially designated protective elements.**
- **During product delivery, never move cups or other objects positioned below the beverage outlet, the hot water outlet or the steam wand! The beverages delivered by the machine are hot!**
- **Never aim steam or hot water jets against persons!**
- **The coffee machine does not stop dispensing when a cup is removed from underneath an outlet during serving.**

Pressing the [**ON/OFF**] button will only switch the machine to stand-by mode, and does not physically separate it from the mains supply.
If your machine is equipped with a refrigerator, do not disconnect the mains supply, as this will switch off the cooling system.
When the coffee machine is not used for a prolonged period of time (z.g. Company holidays), follow the procedures outlined in the paragraph "**Extended idle times**".

Do not operate the machine if the water supply is shut off or disconnected! This might result in damage of the machine.

Proper installation and programming of the coffee machine by an qualified service technician is crucial for a smooth operation and high product quality.

Safety instructions during cleaning

- **Never reach into the machine during the cleaning process and always keep away from the beverage outlet(s).**
- **Never clean the machine with a hose or a high pressure cleaner!**
- **Do not use steam cleaning devices!**
- **Never immerse the machine in water or any other liquids!**
- **Parts of the coffee outlets, the hot water outlet and the steam wand become very hot during product delivery and cleaning. Only touch the outlets at the specially designated protective elements.**
- **During cleaning and usage of cleaning tools or products, there is a risk of injury.**

- Always follow hygiene regulations according to **HACCP**! (refer to page 13).
- Only use cleaning agents recommended by the manufacturer.
- Never mix cleaning agents!
- Ask the manufacturer or a customer service for advice on the cleaning tools you should use.

- Product delivery is disabled during the cleaning cycle.
- To ensure that all products are available at the best quality, careful daily and weekly cleaning is imperative.
- The cleaning steps are shown on the display and the Quick reference card which is supplied with the machine. Please follow these instructions.

When selecting cleaning agents, make sure that they are environmentally safe and bear no health risks. Comply with local disposal regulations. Use cleaning agents recommended by the manufacturer.

Hygiene

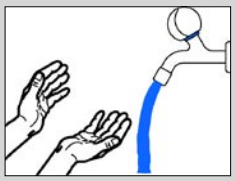
Prior to using the machine, run the cleaning program (see chapter **"Cleaning"**).

Always follow hygiene regulations according to **HACCP**!
(HACCP= Hazard Analysis and Critical Control Point)

Coffee, Milk and other Ingredients:

- Do not use raw milk! Only use pasteurized- or UHT-milk! The milk must be homogenized!
- Only use pre-refrigerated milk with a maximum temperature of 5 °C. When the milk is over 5 °C it is not possible to dispense an optimal product.
- For hygienic reasons it is recommended to use the milk directly from the original packaging
- If using a milk container: Do not top up milk in the container, always clean the container thoroughly before filling.
- Do not fill more coffee and milk than required for one day usage.
- It is recommended to throw away remains of milk at the end of the day (in case the milk was in contact with the milk hoses).
- Check packages on damage **before** opening.
- Store coffee and ingredients in a dry, cool and dark place.
- Use the eldest ingredients first ("first-in-first-out" principle`).
- Finish the products before the expiry date.
- Seal an opened package properly to preserve freshness and to prevent from contamination.
- Store coffee and ingredients seperately from cleaning agents.
- Close the cover of the bean container again immediately after filling the beans!

Cleaning:



- Wash and disinfect your hands thoroughly before cleaning the machine!
- Clean the machine daily after the coffee service has stopped.
- For daily and weekly cleaning, proceed as described in the User Manual (chapter "**Cleaning**") and on the Quick Reference card.
- Never mix cleaning agents!
- Never use abrasives, scrubbers or cleaning tools made of metal!
- Never spray the machine with water or any other liquid!
- Never immerse the machine into water or any other liquid!
- Parts which come in contact with the beverage (during dispensing) should not be touched after the cleaning.
- Follow the dosing instructions, safety notes and warnings included with the cleaning products! Read the information on cleaning agents in the chapter "Appendix".

Liability

Warranty and liability claims in the event of injury of people and damage of property will not be entertained if they are due to one or more of the following causes:

- Any use other than the designated one;
- Improper installation, usage, operation and service of the machine and its options / accessories;
- Non-compliance with specified service intervals;
- Operating the machine with defective safety devices or with safety devices that are not in place;
- Non-compliance with safety instructions in this manual with special regard to storage, installation, usage, operation and service of the machine;
- Operating the machine in other than perfect condition;
- Repairs not carried out by a qualified technician;
- Damage due to the influence of foreign bodies, accidents, vandalism and force majeure;
- Intrusion into the machine with objects.
- Opening of the housing done by any other than a qualified technician;
- Defects caused by the non-adherence to cleaning, operating and similar guidelines;
- Defects due to the use of non-original parts or tampering with the product
- Improper treatment and/or changes in the product.
- Service of the machine in accordance with maintenance regulations set by the manufacturer.

Note that your machine is designed for professional use which has to be maintained by a qualified service technician.
The maintenance rate is set in accordance with the output of the machine and has to be carried out in minimum once per year!

Safety-relevant parts, such as safety valves, safety thermostats, boiler, etc., must be replaced and **may not to be repaired under any circumstances**.
The following parts must be replaced always:

- Safety valves every **12 months**
- Boilers (steam generators, instant heaters) every **60 months**.

Product description

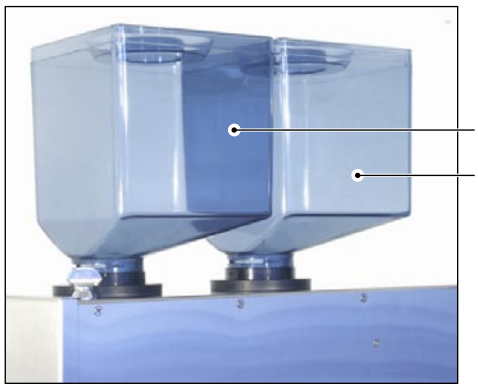
Espresso machine overview

(see page **4**)

Espresso machine operating panel

(see page **4**)

Espresso machine bean container(s)

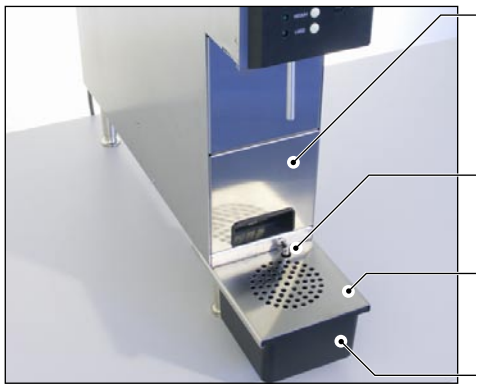


Fill the container(s) on top of the machine with (freshly) roasted coffee beans only. The machine grinds the beans freshly for each individual shot.

The front container is intended for regular espresso beans.

The rear container is intended for decafeinated espresso beans.

Espresso machine grounds container and drip tray



The grounds container is located below and behind the coffee spout. It holds the used grounds which are disposed after each espresso shot . The grounds container slides straight out from the machine and must be emptied daily or when prompted by the display.

The drip tray should be checked regularly and drained when necessary.

The drip grid is removable for easy cleaning and access to the inside of the drip tray.

The drip tray is removable for easy cleaning and draining.

Serial plate

The serial plate contains the machine-specific data. The serial plate is on the inside of the machine and is visible when the grounds container is removed.

Operating information

Performance characteristics

The output per hour depends on the product type.

Output per hour: 60 Cups

Dimensions and weight

Width	:	150 mm
Height	:	± 801 mm
Depth	:	669.5 mm
Coffee outlet height	:	227 mm
Net weight	:	± 20 kg

Subject to changes without notice!

Power requirements

Model:	**Connected load:**		
E6	1200 W / 15 A	120 VAC	60 Hz

The voltage on the serial plate must correspond to the local mains voltage. For special voltages ask the manufacturer or one of your authorised after sales people.

A qualified service technician must install or inspect the installation!

Volumes

1 hot water boiler:
0.35 l hot water

1 grounds container:
50 coffees

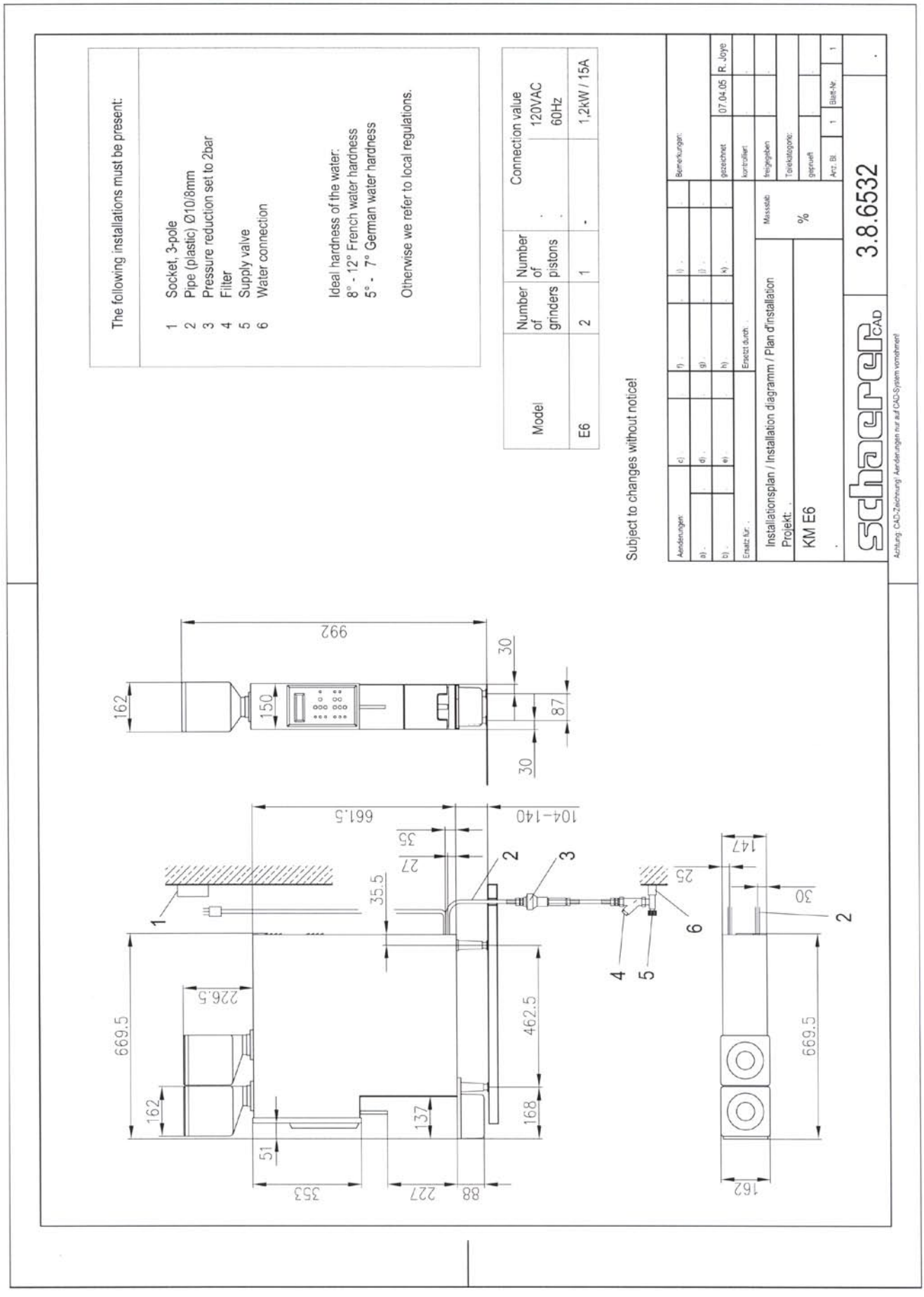
2 bean hoppers:
1,2 kg each hopper (regular and decaf)

Equipment and accessories

Standard accessories (included in shipment)

Article:		Order No.:
1 x	User manual	*
1 x	Quick reference card	*
1 x	Installation Layout	*
1 x	Safety Data Sheet	020'822
1 x	Measuring cup	061'020
1 x	Cleaning brush	067'409
1 x	Box Cleaning tablets	065'221
2 x	Soft check strip	061'356

Installation layout E6



Commissioning

Initial commissioning of the coffee machine

The coffee machine must be installed and commissioned by a qualified technician.

Set-up conditions

Location

- **Do not install the machine near an oven or any other heat source.**
- **Not suitable for outdoor use. Never expose the coffee machine to external conditions such as rain, snow, frost, etc.**
- **Do not place the coffee machine on a surface cleaned with a hose.**
- **Only place the appliance where it can be supervised by trained personnel.**
- **The support surface for the unit must be stable and level and may not be deformed by the weight of the coffee machine.**

The location must comply with the following climatic conditions:

- Ambient temperature from 10 °C to 35 °C
- Relative humidity max. 80 % rF

The machine is designed exclusively for interior use!
Protect the coffee machine from frost. If the coffee machine has been exposed to temperatures below freezing point, contact an authorised customer service representative before starting the machine.

Installation of the coffee machine

Installation of the coffee machine should be done under the following conditions:

- Install the supply lines as shown in the mains-side installation diagram to within one meter of the place of installation.
- Conform to the technical data.
- Provide and maintain sufficient clearance for maintenance work and operation:
  - Above for filling coffee beans
  - Keep approx. 35 cm clear on the right side
  - A minimum of 15 cm between machine back panel to wall (air circulation)
- Comply with the respective local statutory regulations regarding catering / restaurant premises.

The dimensions of the installed coffee machine are given in the corresponding installation plan (see page 19).

Safety instructions during commissioning

Electric shock!
An authorised specialist must install or inspect the installation!

- The phase must be protected with 16 A fuse.
- The machine must be fully disconnected from the power supply.
- Never operate the coffee machine if the mains cable is defective. A defective mains cable or plug must immediately be replaced by a qualified service technician.
- Use extension cords only when you are sure that they are in perfect condition. The extension cord must have a minimum cross section of 1.5 mm² for each core and a permitted 5 pole plug (PNE) for 16 A.
- Power cable and/or extension cords must be placed so that they pose no safety or health hazard. Do not pinch the cords or pull them around sharp corners and over sharp edges; do not let them hang exposed in the room. Do not place the cords on hot surfaces and protect them from oil and harsh cleaning agents.
- Never lift or pull the appliance by the mains cable. Never pull the plug out of the socket by gripping the mains cable or extension cord. Never touch cord and plug with wet hands. Never insert a wet plug into the socket.

Water supply/Drain

The machine must be connected as shown in the installation layout to a G 1/2“ drinking water line (see page 18).
If the machine is to be connected to a newly installed water line, the line and the pressure hose must be properly rinsed to ensure that no dirt particles are fed into the machine.
If the machine is to be connected to a water drain, the supplied drainage hose should be connected to the drip tray and the siphon and fastened securely. The hose should point downwards so that water can easily flow out of the drip tray.

The coffee machine is specifically designed for a water hardness of between **5° - 7° dH** (German hardness) or **8° - 12° fH** (French hardness). Chlorine content should not exceed 100 mg per litre.
The ideal pH value is 7.

Water pressure:
Minimum: 1 bar
Maximum: 3 bar

We recommend setting the decompression valve to 3 bar.

Feed water temperature:
Minimum: 10 °C
Maximum: 30 °C

Operation

Introduction

This chapter describes the basic functions of the coffee machine. Read them carefully to ensure smooth routine operation.

Please refer to the Safety instructions during operation on page **11**.

Filling of coffee beans

Only pour roasted coffee beans into the coffee bean container(s)!

Never reach with your hands into the coffee bean container(s) when the machine is switched on. When refilling the bean container(s), do not reach into the grinder and do not press any of the product buttons!

1. Remove the cover from the coffee bean container.
2. Refill with coffee beans (max. 1 kg) and close the cover again.

A well closed cover prevents the loss of aroma.

Making the coffee machine ready for operation

Prior to switching on the machine, check the following:

- The fresh water supply is open.
- The coffee bean containers are filled (see above).
- The grounds container is empty.
- The coffee machine is connected to the power supply.
- Check whether the coffee sliding hatches are open.

Switching on the coffee machine

Switch on the coffee machine by pressing the [**ON/OFF**] button.

Ready

A product selection can be made when the message "Ready" appears on the display.

Operation modes

The E6 has two (2) operating modes:

<< Stand-by >>	The machine is switched off, but is still plugged in and has AC power. The display will be slightly darkened.
Ready	The machine is ready for normal operation. The display will be illuminated.

Begin daily routine operation

The E6 is fully programmed at the factory.

All the beverages delivered by the machine are hot!

Welcome	Switch on the machine by pressing the [**ON/OFF**] button. The display will show this message (see left).
Heating	If the machine has been off for an extended period, the display will show this message.
Ready	After the machine has reached operating temperature, the display will show this message.
Espresso	After pressing the button for the desired product, the display will show this message.

Pressing the [**DECAF**] button before selecting the desired product button will activate the decaf bean container grinder.

Multiple beverages of the same type can be selected by pressing the desired product button several times (max. 9).

4 Espresso

Example:
4 beverages selected
1 beverage being served
3 beverages in queue

Up to nine (9) products can be pre-selected. This is efficient when serving multiple individual beverages of the same type (in a series).

Once initiated, the current beverage serving process cannot be terminated. This means that any beverage selection waiting in queue also cannot be cancelled.

<< Standby >>	To turn the machine into Stand-by mode press the [**ON/OFF**] button. The display will show this message.

Beverage output

Output of espresso beverages

Pressing the [**DECAF**] button before selecting the desired product button will activate the decaf bean container grinder.

All the beverages delivered by the machine are hot!

1. Place an empty cup (with an applicable volume), depending on the product selection which will be made, under the beverage output.

Espresso

2. Select desired product button (Small / Medium / Large), "Espresso" appears on the display.

Ready

3. When the beverage output is finished ("Ready" appears on the display) remove the cup.

Checking the beverage counters

<< Stand-by >>	To check the machine's beverage counters the machine has to be switched to "Standby" mode by pressing the [**ON/OFF**] button. The display will darken and "Stand-by" will be displayed.
Total 6	Press the [**M**] button (see cover reverse page) to display the machine's total beverage count (all sizes of regular and decaffeinated products).
Number 4	Press the desired product button (Small / Medium / Large) to check the counter for each individual product. The number showed includes both the regular and decaffeinated products.
Number 2	Press the [**DECAF**] button to check the number of decaffeinated products. The number displayed reflects the summery of all decaffeinated products (and does not distinguish between sizes).
	To determine the total beverage count for regular product selections only, subtract the number of decaf product selections served from the machine's total beverage count.
Ready	To return the machine to routine operation, press the [**ON/OFF**] button. The display will show "Ready".

Checking the cleaning counter

<< Standby >>	To check the machine's total cleaning counter (how many times the machine's automated cleaning program has been executed), switch the machine to "Stand-by" mode by pressing the [**ON/OFF**] button. The display will darken and "Stand-by" will be displayed.
Cleaning 6	Press the [**CLEANING**] button. The display will show the total number of cleaning cycles executed on the machine.
Ready	To return the machine to routine operation, press the [**ON/OFF**] button. The display will show "Ready".
	The counters can only be resetted by a qualified service technician!

End of operation

Switching off the coffee machine

If the coffee machine is not used for longer periods, e.g. nights, it can be switched to stand-by. In this mode, the boiler is not heated and no beverages are available.

<< Stand-by >>

1. Press the [**ON/OFF**] button until the message "Stand-by" appears on the display (See left).

Extended idle time

1. Do the daily cleaning:
   (See section "Daily cleaning procedure" on page 34).
2. Seperate the machine from the mains supply.
3. Close the stop valve on the fresh water line if the machine has a fixed installation.
4. Store the coffee machine in a dry and clean location. On premises where the temperature can drop below zero, the boiler has to be emptied. To empty the boiler, contact a customer service representative authorised by the manufacturer for assistance or advice.

Removal / Relocation / Disassembly

Contact a manufacturer authorised customer service representative.

Programming

Your coffee machine is pre-programmed at the factory.
You have the possibility to program the unit according to your individual preferences.
The following elements can be programmed in regard to the product (also see Programming overview):

Water quantity - Coffee quantity (Regular and DECAF) - Preinfusion function

In addition, you can also individually program various functions of the machine.

- After 30 seconds, the machine will automatically switch to the next programming step or to the "Ready" mode if no entry is made.
- Running through the programming is only possible in a forwards direction.
- Machine programming at the level can only be executed with a personal PIN code.

For all the functions described in this chapter, it is assumed that the coffee machine is ready for routine operation.

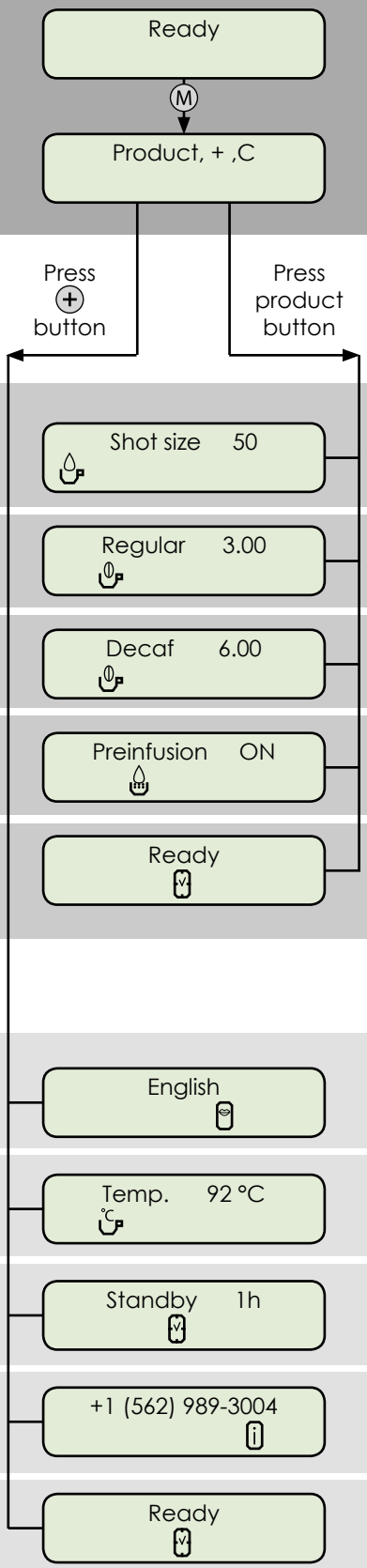
Navigation on programming level

Ⓜ = Enter programming level.
Continue with sub-menu or go to next step.

⊕ / ⊖ = Set coffee and water quantity.
Switch parameter on or off.

Programming overview

Routine operation



Press (M) to enter programming level.

Product programming:

Set water quantity with (+) or (−).
Continue with (M).

Set coffee quantity (regular) with (+) or (−).
Continue with (M).

Set coffee quantity (decaf) with (+) or (−).
Continue with (M).

Switch on or off with (+) or (−).
Continue with (M).

End of programming.

General parameters programming:

Select display language with (+) or (−).
Continue with (M).

Set brewing temperature with (+) or (−).
Continue with (M).

Set time until "Standby" mode with (+) or (−).
Continue with (M).

Telephone number for service support.
Continue with (M).

End of programming.

Description for product programming

Description about the settings for **small coffee**, **medium coffee** and **large coffee**.

Shot size 50

Set the water quantity between 0 ml and 304 ml (depending on the cup size) with the ⊕ or ⊖ buttons for each product.

Factory setting = Small espresso: 50 ml
Medium espresso: 80 ml
Large espresso: 120 ml

Regular 8.50

Set the regular coffee quantity between 0.00 sec. and 15.00 sec. with the ⊕ or ⊖ buttons for each product.

Factory setting = 8.50 seconds for regular coffee beans

Decaf 8.00

Set the decaf coffee quantity between 0.00 sec. and 15.00 sec. with the ⊕ or ⊖ buttons for each product.

Factory setting = 8.00 seconds for decaffeinated coffee beans

Preinfusion ON

Pre-infusion means that the ground coffee will be moistened before the brewing process starts (for each product). Switch the pre-infusion on or off with the ⊕ or ⊖ button.

Factory setting = Small espresso: Pre-infusion is **ON**
Medium espresso: Pre-infusion is **OFF**
Large espresso: Pre-infusion is **OFF**

Description for general settings programming

Description about the general settings for **display language**, **brewing temperature**, **Stand-by time** and **service telephone number**.

English

Select the display language (English / Dutch / Spanish / German / French or Italian) with the ⊕ or ⊖ buttons.

Factory setting = English

Temp. 92 °C

Select the brewing temperature between 82 °C and 94 °C with the ⊕ or ⊖ buttons.

Factory setting = 92 °C

Standby 0h

Select the time (hours) until Stand-by mode appears between 0 h and 5 h with the ⊕ or ⊖ buttons.

Factory setting = 0 hours

+1 (562) 989-3004

The telephone number for any service support appears.
No changes are possible in this parameter.

Cleaning

Introduction

This chapter describes the cleaning of the coffee machine. Read them carefully to ensure easy and problem-free cleaning operation.

Please refer to the Safety instructions during cleaning on page **12**.

After the coffee serving has ended (e.g. over night) we recommend to do the daily cleaning.

- **During cleaning and usage of cleaning tools or products, there is a risk of injury.**
- **Never mix cleaning agents!**

Daily cleaning procedure

Read the information given in the user manual carefully as it contains important information regarding safety, hygiene, use and maintenance of the machine.

During the automatic cleaning never reach into the machine or under the beverage outlets. Risk on burning and scalding!

The status of the cleaning and some cleaning steps are shown in the display.

1

- Press the [**CLEANING**] button.

  The display shows alternately:

  remove container

  Cleaning

2

- Remove the grounds bin (within **5** sec.).

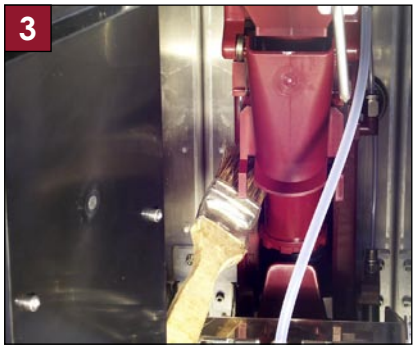
  The display shows:

  Man. cleaning

- Both the [**CLEANING**] and [**SMALL**] button lights will be flashing.

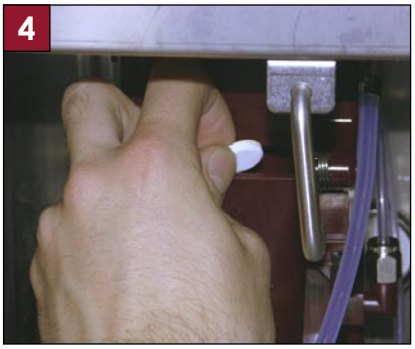
If the grounds container is **not** removed within **5** seconds, the machine will resume to "**Ready**" mode.

3



- Open the front door.
- Use the brush to remove the coffee grounds from the brew unit and from its surrounding.
- Clean the grounds container and place it back into the machine.
- When the grounds container is reinserted into the machine, the brew unit will move back to its home position.

4



- Wait until the display shows:

  Tablet

Inserting the tablet before the message appears may cause malfunction.

- Drop one cleaning tablet into the brewing unit as shown.

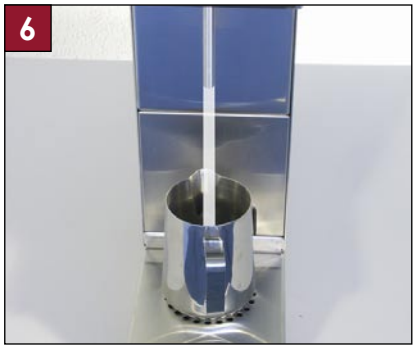
5

- Close the front door and place a large pitcher (Volume min.: 1 litre) underneath the coffee outlet.
- Press the [**CLEANING**] button to continue the cleaning cycle.

  On the Display appears:

  Cleaning

6



The cleaning cycle is running (duration: approx. **7** minutes). The selection of beverages is locked.

Never reach into the machine or under the beverage outlets during cleaning.

7

- Once the cleaning cycle is finished the screen will display this message:

Ready

8

- Remove the pitcher.
- Remove the drip tray and drip grid and clean both thoroughly.
- Clean the exterior with a damp tissue.

Do not use any abrasives!

9

- Remove the beans from the bean container(s).
- Take off the bean container(s) and clean them under warm, running water.
- Dry the bean container(s) with a clean paper tissue.

If the oil persists, use some dish washing soap.
(Only required if the bean container(s) is/are dirty!)

Error messages

Display and error messages

<< Stand-by >>	The machine is switched off and the background of the display is darkened. Product delivery is disabled. The boiler is not heated. Press the [**ON/OFF**] button to switch the machine on.
Heating	When the machine is switched on after it has been in "Stand-by" mode for a while, it takes a few moments for the machine to heat up. Products can be made after approximately five (5) minutes. If this message persists, call for service.
	The red light next to the cleaning button will begin **flashing** when the machine has reached a preset number of beverages without a cleaning. The display will **not** show a text message. The only way to resume normal operation is by executing the cleaning process.
Remove cont.	When the [**CLEANING**] button is pressed to initiate the cleaning process, the display screen prompts to remove the grounds bin. This must be done within six (6) seconds.
Man. cleaning	After removal of the grounds container during the cleaning program, the machine reminds to use the cleaning brush to remove any excess coffee grounds from the brewing unit.
Tablet	During the cleaning process the machine will prompt to drop a Schaerer cleaning tablet into the brewing unit.
Cleaning	This message appears while the cleaning program is in progress. During the cleaning cycle, all product buttons are locked. The machine can be used again when "Ready" appears on the display. If the message persists for more than eight (8) minutes, call for service.
Container full	The grounds bin is full. The product buttons will not work until the bin is removed, emptied and placed back into the machine. If the message persists, call for service.
Container	This message indicates that the grounds bin is not making contact with a designated switch inside the machine. The bin is either not in the machine or not placed all the way into the correct position. Slide the bin all the way in. If the message persists, call for service.

No beans G1 No beans G2	One or both of the bean containers are empty. Fill the container(s) with beans and press the [**SMALL**] product button. Press the product button again to continue the dispensing of the product. It may also mean that the bean flow into the grinder is obstructed. If the hopper is full, stir the beans with the back of the cleaning brush, then press the product button again, it might be necessary to repeat this two or three times. If the message persists, call for service.
Grind-1 block Grind-2 block	An object is blocking the bean flow into the grinder. Switch the machine off and on, and then press the [**SMALL**] product button again. If the message persists, disconnect the machine from its power supply and vacuum out the remaining beans from the grinder. Check the grinder for obstructions. If the problem persists, call for service.
Motor control	The machine is registering a disruption in the control function of the brewer motor. Switch the machine off and back on again. Press the [**SMALL**] espresso product button. If the message disappears, it was temporary (i.e. voltage drop). If the message persists, call for service.
NTC-water	The machine is registering a failure in the temperature probe of the hot water boiler. Turn the machine off and back on again. If the message persists, call for service.
Prod. data error!	The machine will operate, however it is registering a memory failure in either the Ram or the E-prom chip. This is usually caused by a power surge or a loose chip. Call for service.
Service!!!	While the machine will continue to operate normally, it has now served the programmed number of drinks or reached the programmed time limit that prompts for its next (preventive) service. Call for service.
Sys. config error!	The machine will operate, however it is registering a memory failure in either the Ram or the E-prom chip. This is usually caused by a power surge or a loose chip. Call for service.
Timeout	The machine is registering a disruption in the control function of the brewer because the neutral position cannot be detected . Switch the machine off and back on again. Press the [**SMALL**] espresso product button. If message persists, call for service.
Door open	The front door is open. The product buttons are locked until the door is closed. Close the front door securely. If the message persists, call for service.

Appendix

Cleaning agent

Cleaning tablet for the espresso machine

Read the label on the cleaning tablet container and the "MATERIAL SAFETY DATA SHEET" before using the tablets. If this document is not in your possession order it from the distributing company.

Purpose:
For the daily cleaning of the espresso machine's espresso system.

Appearance and odour:
See "MATERIAL SAFETY DATA SHEET".

Use:

- Keep the cleaning tablet away from children and unauthorized persons.
- Do not swallow!
- Do not eat or drink while using the cleaning tablet.
- Wash hands immediately after using the cleaning tablet.
- Never mix the cleaning tablet with any other substances.

Emergency information:
Ask the distributing company or a customer service authorized by the distributor for the telephone number of the emergency information center (toxicological information center) in your country.
If your country has no such or similar institution, call the following number in Switzerland for information in emergencies.

++41 01 251 51 51 (Toxicological Information Center)

First aid:
See "MATERIAL SAFETY DATA SHEET".

Important for the doctor:
If possible show the doctor the label of the cleaning agent or the "MATERIAL SAFETY DATA SHEET".

Storage of the cleaning tablet:

- Keep out of the reach of children and unauthorized persons.
- Protect from heat, direct light and moisture.
- Do not store together with acids or alkalines.
- Store only in original container/packaging.
- Do not store together with food, beverages and consumption items.
- Always comply with local regulations concerning the storage of cleaning agents.

Technical data

Instant heater (Art.-No.: 068‘557)

Manufacturer‘s sign	HW
Operating over pressure	8 bar
Admissible operating over pressure (p max)	14 bar
Test over pressure	14 bar
Admissible operating temperature (T max)	192˚C
Minimum operating temperature (T min)	10˚C
Operating temperature (adjustable)	95˚C
Water content (Volume)	0.35 l
Voltage (U)	120 VAC
Power consumption (P)	1000 W
Year of manufacture	20...
Serial No.	HW...

Environmental aspects

Spare parts:
Parts exchanged during a service are reconditioned as far as possible and used again.

Cleaning agents:
Environmental protection!
If no re-use is possible, cleaning agents and their packaging must be disposed of in line with local laws and regulations in accordance with the "HEALTH AND SAFETY DATA SHEET".

Energy consumption:
The energy consumption corresponds to the technical state of the art at the time the machine was developed.

Disposal:
Environmental protection!
The machines must be disposed of correctly and in accordance with local laws and regulations.